

**Articulation Agreement  
Between  
The National Restaurant Association Educational Foundation  
and  
*Horry-Georgetown Technical College  
International Culinary Institute of Myrtle Beach***

Based upon mutual concern for the continued growth of students pursuing foodservice-related studies and in an effort to provide a continuing articulated program that builds on past learning experience and eliminates unnecessary duplication of instruction, we mutually subscribe to the following:

1. Students who have been awarded the ProStart National Certificate of Achievement (COA) by the National Restaurant Association Educational Foundation (NRAEF) will be granted credit(s) for certain introductory courses at (post-secondary school) as set forth in Attachment A.
2. To receive such credit(s), students must meet all admission requirements of (program) at (post-secondary school) and must matriculate into (post-secondary school).
3. Should a student fail to make satisfactory progress in the next higher level course, the student may be required to transfer back to a lower level course at the discretion of (post-secondary school).
4. The NRAEF is responsible for ensuring that students who are awarded the ProStart National Certificate of Achievement have met all of the requirements for the certificate and for maintaining a system to enable all ProStart National Certificates of Achievement issued after November 1, 2014 to be verified by representatives of (Post-secondary school).
5. The NRAEF agrees to promote this articulation agreement in the National ProStart Collegiate Passport to ProStart educators and students with information provided by the school in a format developed by NRAEF.
6. This agreement will be in effect upon signing of both parties and is subject to review and renewal in June each year for inclusion in the National ProStart Collegiate Passport the following academic year.

Attachment A: Specific course(s) for which credit will be granted to students who hold the National ProStart Certificate of Achievement and list of scholarships offered specifically to COA holders.

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Robert A. Gifford  
Executive Vice President  
Strategic Operations and Philanthropy  
National Restaurant Association Educational Foundation

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Date

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Joseph Bonaparte MHM, CCE, CCC  
Executive Director  
HGTC International Culinary Institute of Myrtle Beach

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July 20, 2017

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Between  
The National Restaurant Association Educational Foundation  
and  
(Horry-Georgetown Technical College)**

Attachment A (1): Courses for which credit will be granted to students holding the ProStart National Certificate of Achievement.

Course Number	Course Description	Number of Credits
CUL 104	This survey course introduces students to the world of culinary arts. Students will be exposed to culinary history, culinary organizations and branches of the culinary field that offer different opportunities in the profession. The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. This course gives a profile of the hospitality industry and intends to provide a sense of its scope	3
CUL 105	This course introduces students to the foundations of sanitation, basic measurements, equipment identification and basic costing. The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery and starch cookery are covered.	3
CUL 128	This course is the study of the theories and concepts of management with an emphasis on human relations skills and managerial techniques as applied to chefs and kitchen managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities.	3

Attachment A (2): Scholarships offered specifically to ProStart students who have earned or will have earned a ProStart National Certificate of Achievement. Please note: while valued and appreciated, scholarships available only to students who place at state and/or national competitions are not available for inclusion on the Passport.

Scholarship Name	Amount	Deadline	Application & Eligibility Details
n/a			
n/a			